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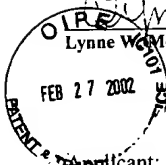
Docket No.: 25974-1

PATENT

CERTIFICATE OF MAILING

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Lynne W. Moore

IN THE UNITED STATES PATENT & TRADEMARK OFFICE

Applicant: Razaa, Harith A. : Paper No.:
Serial No.: 10/040,327 : Group Art Unit: To Be Assigned
Filing Date: November 7, 2001 : Examiner: To Be Assigned
For: Vacuum Tumbled Food Products and Methods

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INFORMATION DISCLOSURE STATEMENT

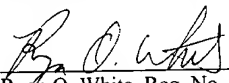
Commissioner for Patents
Washington, DC 20231

Dear Sir:

In accordance with the provisions of 37 C.F.R. 1.56 and 1.97-1.98, Applicant cites and submits copies of the references listed on the attached Form PTO-1449 which the Patent Office may wish to consider in examining the above-identified application.

As the present Statement is submitted prior to issuance of a first Official Action, no certification or fee under 37 C.F.R. 1.97 is believed to be required. However, the Commissioner is authorized to charge any fees required to Deposit Account No. 04-1133.

Respectfully submitted,


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01PE JC101
FEB 27 2002

Page 1 of 1

**LIST OF PATENTS AND PUBLICATIONS
FOR APPLICANT'S INFORMATION
DISCLOSURE STATEMENT**

**FOR: VACUUM TUMBLED FOOD
PRODUCTS AND METHODS**

GROUP:
To Be Assigned

Exr. Init.		DOCUMENT NUMBER							DATE	NAME	CLASS	SUB CLASS
	aa	5	5	4	3	1	6	3	August 6, 1996	Groves		
	ab	5	6	7	6	9	9	4	October 14, 1997	Eskins et al		
	ac	5	8	2	7	5	5	8	October 27, 1998	Corser et al		
	ad	5	8	4	6	5	9	4	December 8, 1998	Zimmerman et al		
	ae	5	8	8	2	7	1	3	March 16, 1999	Eskins et al		

[illegible]

aa	Creative Culinary Solutions, Inc.; Frequently Asked Questions, pages 1 and 2 printed on 8/4/2001 (web page)
ab	Creative Culinary Solutions, Inc.; General Press Release, pages 1 and 2 printed on 8/4/2001 (web page)
ac	GROVAC; Appendix, pages 1 and 2 printed on 8/4/2001 (web page)
ad	Creative Culinary Solutions, Inc.; Superior Food Safety, page 1 of 1 printed on 8/4/2001 (web page)
ae	GROVAC; About Grovac, pages 1 and 2 printed on 8/4/2001 (web page)
af	GROVAC; About Grovac, History of the Process, pages 1-3 printed on 8/4/2001 (web page)
ag	GROVAC; Process, pages 1 and 2 printed on 8/4/2001 (web page)
ah	GROVAC; The History and Scientific Basis of the Grovac Process, pages 1-8 printed on 8/4/2001 (web page)
ai	GROVAC; Benefits, pages 1 and 2 printed on 8/4/2001 (web page)

EXAMINER: Initial if reference considered, whether or not citation is in conformance with MPEP 609; Draw line through citation if not in conformance and no considered. Include copy of this form with next communication to applicant.

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